

so that the mixture doesn't stick to the pan. Remove from heat. Add butter, and drops of red coloring if the mixture needs brightening. Set aside.

#### ASSEMBLY 5 min.

In the food processor place the cream cheese and 1 tablespoon of the cooked puree. Blend with the steel blade until the mixture is smooth, about two bursts. If you do this by hand, mash the cream cheese in a small bowl and mix in the cooked puree. Stir until well blended. Spread cream cheese mixture over the pie crust and arrange berries in a design with the largest fruit in the center, the smaller berries around the sides.

Spoon the cooked glaze over the berries.

#### FINAL STEP

When the glaze has cooled somewhat, in 15 or 20 minutes, place pie in the refrigerator to chill before topping with whipped cream and serving.

#### VARIATIONS

Black and red raspberries (in that order) are high on my list of preferred glazed pies, but other berries assembled in the same manner, notably blueberries and blackberries, are very close behind.

All these berries, plus the strawberry, of course, make outstanding flans, tarts and tartlets.

### MINCE PIE

[ONE 8- OR 9-INCH TWO-CRUST PIE]

A Thanksgiving or Christmas feast is really not a feast without a mince pie waiting on the sideboard to be cut. When the meat in the mincemeat is venison, it becomes very special indeed. But then not everyone has a friend like Charley Hardy, who hunts with a bow in the Hoosier National Forest. He supplies the meat. I supply the pies.

This is an excellent mincemeat recipe. If you do not have a hunter in the woods, substitute an equal amount of lean rump of beef.

The English mince pie, a great British Yuletide favorite, is not made with meat. It is much like our mock mincemeat, which includes, among other things, green tomato slices.

Mince pie is not an impulse item unless a can of mincemeat at the grocer's strikes your fancy. Homemade mincemeat should be aged three weeks to a month before it is used.

Canned or frozen, mincemeat will keep for many months. This recipe may be changed in quantity to fit the need. Ingredients may be substituted to fit personal taste and preference.

#### SUGGESTED CRUST

First choice is The Basic Pie Crust made with lard or with vegetable shortening, or Whole Wheat (pages 69-74).

#### INGREDIENTS

Pastry for two-crust pie

*Filling* (makes 3 quarts for 3 pies):

1½ pounds venison or rump of beef

½ pound suet

4 pounds tart apples, unpeeled, cored and finely chopped

1 pint (2 cups) sweet cider

2½ pounds granulated sugar

1 tablespoon *each* cinnamon and nutmeg

1½ teaspoons *each* salt, allspice, and mace

¼ teaspoon white pepper

1 pound *each* raisins and currants

¼ pound *each* candied citron, orange peel and lemon peel

1 tablespoon pitted and chopped olives

1 quart Sherry

1 pint brandy

#### PIE PAN

One pie pan of choice.

#### PREPARATION

*Filling:*

This should be done days, if not weeks, in advance to give it time to age. Mincemeat purchased in the store can immediately be made into pie.

1½ hours

Place venison in a saucepan. Cover with water and boil over medium heat until tender, about 30 to 40 minutes. Leave the meat in the water to cool. Cut venison and suet into pieces that can be fed through a food chopper. Use the finest blade. Place the ground meat in a large bowl and mix in the unpeeled but cored and finely chopped apples.

Pour cider and sugar into a large pan and bring to a boil. Add the ground venison and apples, and return to a boil. Reduce to a simmer and cook for 5 minutes.

Remove from heat and add the spices: cinnamon, nutmeg, salt, allspice, mace and white pepper. (It may

be convenient to measure them together onto a piece of wax paper and pour into the hot mixture at one time.)

Measure in the raisins, currants, candied citron, orange and lemon peel and chopped olives.

Add Sherry and brandy. Stir mincemeat to blend.

AGING  
3-4 weeks

Pour the mincemeat into sterilized jars, cover tightly and keep in a cool place.

Shake or stir the mincemeat daily for three weeks. The mincemeat may also be kept in a crock, covered with plastic wrap stretched over the top.

*Working note:* On baking day prepare dough for a covered pie, page 64.

ASSEMBLY  
10 min.

Fill the shell to the top with mincemeat. Roll the second piece of dough into a circle  $\frac{1}{8}$  inch thick for the top crust, or cut into strips for a latticework of pastry.

Preheat oven to 400° F.

Moisten the edge of the lower crust. Place top crust over filling. Pinch the upper and lower crusts together to seal. Or interweave strips of dough in a latticework pattern. Press ends tightly to bottom crust to secure. Flute edge of crust (see "Edges," page 65).

BAKING  
400° F.  
40-50 min.

Place pie on the lower rack of the hot oven. Pie is baked when the filling in the center is hot and bubbles through the vent holes or around the lattice strips, about 40 to 50 minutes.

FINAL STEP

Place pie on a rack to cool.

Freezing the extra supply of mincemeat in several containers is the easiest way to store it for later use.

#### VARIATION

##### *Mock Mince Pie:*

No aging is needed for this filling in which there is no meat: In a saucepan mix  $1\frac{1}{2}$  cups chopped raisins and 4 tart apples or green tomatoes (or both), sliced. Blend with the grated rind and juice of 1 orange and  $\frac{1}{2}$  cup cider or other fruit juice. Cover and simmer until apples and/or tomatoes are soft. Stir in  $\frac{3}{4}$  cup sugar,  $\frac{1}{2}$  teaspoon *each* cinnamon and cloves and 2 tablespoons crushed soda crackers. Add 1 to 2 tablespoons brandy, if desired.

## CHOCOLATE PIE

[ONE 8- OR 9-INCH SINGLE-CRUST PIE]

This pie is for chocolate lovers. Nothing is understated here. squares of unsweetened or bitter chocolate assert themselves with reservation.

Layered dough, suggested here, rolled out and folded three times is unusual for pie crust which normally demands almost no movement at all before placing in the pan.

SUGGESTED  
CRUST

Layered, Crumb or Half-and-Half (pages 76-87).

INGREDIENTS

Pastry for one-crust pie, to be baked beforehand

#### *Filling:*

3 egg yolks (reserve whites for meringue)

$1\frac{1}{2}$  tablespoons cornstarch

$\frac{3}{4}$  cup granulated sugar

$1\frac{1}{2}$  cups milk

$\frac{1}{4}$  teaspoon salt

1 tablespoon butter

2 squares (2 ounces) unsweetened chocolate

1 teaspoon vanilla extract

#### *Meringue:*

3 egg whites

$\frac{1}{2}$  teaspoon salt

Pinch cream of tartar

6 tablespoons granulated sugar

PIE PAN

One pie pan of choice.

PREPARATION

#### *Crust:*

Prepare and bake single crust beforehand according to instructions, page 62.

4 min.

#### *Filling:*

In a saucepan beat the egg yolks and mix in cornstarch and sugar. Stir in milk, salt and butter.

COOKING  
Medium heat  
5-6 min.

Cook slowly over medium heat, stirring constantly about 5 to 6 minutes. Break or grate the chocolate squares into a dozen small pieces and drop into